

# West Coast IPA #1

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (80.6%)	82 %	4
Grain	Carahell	0.1 kg (1.6%)	77 %	26
Grain	Viking Pale Ale malt	0.5 kg (8.1%)	80 %	5
Grain	Pszeniczny	0.6 kg (9.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	75 g	60 min	8.5 %
Aroma (end of boil)	Sorachi Ace	100 g	0 min	10 %
Dry Hop	Sorachi Ace	100 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Slant	200 ml	danstar